

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.



Don't can wilted, over-ripe or partly spoiled food... it won't keep.



Don't prepare more than your canner will hold. Food spoils if it stands around.



Don't pack too tight... especially corn and greens. Tightly packed jars heat through too slowly.



Don't lose track of time... follow timetables to the minute for successful canning.



Don't stand hot jars on their heads... you may break the seal.



Don't place hot jars on a cold surface or in a draft.

HOME CANNING

BUREAU OF HUMAN NUTRITION AND HOME ECONOMICS
U. S. DEPARTMENT OF AGRICULTURE